

DEXTROSE MONOHYDRATE



APPLICATIONS

- Food industry:
 - baked goods and cereals
 - icing, fondants, creams
 - dairy desserts (ice creams)
 - meat processing
- Confectionery industry: - caramels and gums
- Beverage industry:
 - soft and concentrated drinks
 - diet and energy drinks
- Animal Feed:
 - race horses
 - piglets

SPECIFICATIONS

- Appearance: white crystals
- Taste: bland, sweet
- Assay: 99,5 % min.
- Specific rotation: 52,5 – 54,0 °
- Moisture: 8,0 % max. (Loss on drying)
- Residue on ignition (Ash): 0,25 % max
- SO₂: 20 mg/Kg

PROPERTIES

- High glycemic index (GI)
- Provides energy source for blood stream
- Especially beneficial for diabetics

PACKAGING & SHELF LIFE



- 20-25 kg bags
- FIBC

Minimum of 12 months after date of production, in closed packing. Best before expiration date on packaging.

